



Set Menu 1 - \$75.00pp

Aperitif

Gazpacho Shooter; Cucumber Baton

Entrée for the Table

Natural, Kilpatrick Oysters
&
BWG Charcuterie

Main

Crispy Skinned Salmon; Kipfler Potato, Oyster Mushrooms, Salsa Rossa Dressing

Or

120 Day Grain-fed Scotch Fillet of Beef; Hand Cut Chips, Red Onion Jam

Served with

Iceberg Lettuce; Blue Cheese Dressing
&
Sautéed Broccolini

Dessert

Vanilla Bean Brulee; Butterscotch Ice Cream, Shortbread (N)

Coffee, Tea and Pernigotti Chocolates

(N) Dishes Contain Nuts. Please speak to your server if you have a severe food allergy



Set Menu 2 - \$85.00pp

Aperitif

Gazpacho Shooter; Cucumber Baton

Entrée for the Table

Natural, Kilpatrick Oysters,
Chilled Prawns; Citrus Avocado Salsa,
Salmon Tartare; Brioche Lavosh
&
BWG Charcuterie

Main

Crispy Skinned Salmon; Kipfler Potato, Oyster Mushrooms, Salsa Rossa Dressing

Or

120 Day Grain-fed Eye Fillet of Beef (250g); Hand Cut Chips, Red Onion Jam

Or

Slow Roast Pork Belly; Truffle Mash, Beans, Apple Cider Jus.

Served with

Iceberg Lettuce; Blue Cheese Dressing,
Crisp Onion Rings
&
Sautéed Broccolini

Dessert

Vanilla Bean Brulee; Butterscotch Ice Cream, Shortbread (N)

Or

Chocolate Tart; Vanilla Bean Ice Cream, Orange Syrup

Coffee, Tea and Pernigotti Chocolates

(N) Dishes Contain Nuts. Please speak to your server if you have a severe food allergy



Set Menu 3 - \$110.00pp

Appetiser

Ciabatta Bread; Marinated Olives, Jamon Serrano
Roast Pumpkin Soup, Roasted Almonds

Entrée for the Table;

Natural, Kilpatrick Oysters,
Chilled Prawns, Citrus Avocado Salsa,
Salmon Tartare, Brioche Lavosh,

&

BWG Charcuterie,
BBQ Baby Back Pork Ribs

Main

Crispy Skinned Salmon; Kipfler Potato, Oyster Mushrooms, Salsa Rossa Dressing

Or

200 Day Grain Fed Black Angus Scotch, Hand Cut Chips, Red onion Jam

Or

Dry aged grass-fed Eye Fillet of Beef (250g), served with Hand Cut Chips and Red Onion Jam

Or

Slow Roast Pork Belly; Seared Canadian Scallops, Truffle Mash, Beans, Apple Cider Jus.

Served with

Iceberg Lettuce; Blue Cheese Dressing,
Crisp Onion Rings

&

Sautéed Broccollini

Dessert

Vanilla bean Brulee; Butterscotch Ice Cream, Shortbread (N)

Or

Chocolate Tart; Vanilla Bean Ice Cream, Orange Syrup (N)

For the Table;

BWG's Cheeseboard; Lavosh, Fruit Bread

Coffee, Tea and Pernigotti Chocolates

(N) Dishes Contain Nuts. Please speak to your server if you have a severe food allergy



GROUP RESERVATION BOOKING CONFIRMATION FORM

Please complete and return to ensure confirmation of your booking.
Fax to **(08) 9315 7700** Email: **reservations@bwgsteakhouse.com.au**
Please note no bookings are held until form is processed

Guest Details

Contact name: _____

Company: _____

Telephone no.: _____ e-mail.: _____

Booking Details

Day of booking: _____ date of booking: ____ / ____ / 2016

No of guests: _____ Requested commencement time: _____

Seating preference: _____

Menu selection: _____

Dietary requirements: _____

Contact on the day: _____ mobile no: _____

Deposit Details

Card name: _____

Card number: _____ expiry date: _____

Amount: \$ _____ (**\$20pp**) authorisation signature: _____

Payment of the deposit is acceptance of the terms and conditions – please read these below.

Signed: _____ Print name: _____ Date: _____

Group Reservations Terms & Conditions

- Deposits of \$20 per person are required at time of booking for group reservations of 10 people and above.
- Menu selections must be confirmed 3 days prior to booking date.
- When guests are paying individually for beverages, all beverages must be ordered and paid for at the front desk.
- Booking numbers must be confirmed 48 hrs prior to booking date to avoid being charged for the number you have booked for.
- Final account will be charged at confirmed numbers or actual attendance, whichever is greater
- 48 hours cancellation policy applies to deposits. Deposits are non-refundable in the instance of cancellation with less than 48 hrs notice.